



**NOA NOA WOOD GRILL
& SUSHI BAR**
Tropical Atmosphere Grilled Seafood Exotic Cocktails Tiki Bar

APPETIZERS

SHRIMP COCKTAIL 15.

6 Shrimp With Cocktail
& Fresh Lemon.

BLACKENED SHRIMP 16.

With a Cajun Mayo &
Toasted Sourdough.

COCONUT SHRIMP 18.

Fried With Toasted Coconut &
Mango Chili Dipping Sauce.

SEARED TUNA 26.

Sesame Seared Or Blackened
Served With Asian Slaw,
Ginger, Wasabi, Teriyaki
Or Cajun Mayo.

NOA CRAB CAKE 17./EA

Lump Crab Meat Mixed With
Onion, Red Pepper & Seafood
Seasonings. Served With
Carmelized Red Onions
& House Tartar.

SPINACH & ARTICHOKE DIP 16.

With Parmesan, Romano,
Provolone, Mozzarella, Cream,
Garlic & Lemon Served With
House Tortilla Chips.
GF Tortilla Chips Available.

FRESH MARKET OYSTERS

Our Weekly Selection Of
Fresh Oysters Served With
Cocktail, Lemon & Saltines.



NOA NOA ISLAND GRILL 38.

Wood Grilled Shrimp, Coconut Shrimp,
Smoked Chicken Wings, Pork & Vegetable
Egg Rolls, Crab Rangoons, Hush Puppies &
Grilled Pineapple.....With Dipping Sauces
Of Sweet Chili, & Mango Ginger.
All Served On A Traditional Pupu Platter.

FRESH GREENS

NOA NOA CAESAR 14.

Fresh Romaine Tossed
In A House Caesar Dressing
Along With Carrots, Shredded
Parmesan & Toasted Panko
Bread Crumbs & Sourdough.
Chicken... 19. Blackened Tuna... 28.
Grilled Shrimp Skewer... 22.

CARIBBEAN COBB 18. GF

Grilled Shrimp & Chicken,
Pineapple, Mandarin Oranges,
Tomato, Avocado, Bleu Cheese
Crumbles, Mixed Greens With
Raspberry Vinaigrette.

PASTA

CAJUN PASTA 24.

Penne With Blackend Shrimp,
Mixed Peppers, Shallots & Garlic.
Finished With Our Cajun Cream
Sauce.Parm & Served With
Toasted Sourdough.

NOA THREE CHEESE 20.

Penne With A Creamy
3 Cheese Sauce Made Of
Mozzarella, Provolone, Parm,
Garlic Butter & White Wine.
Served With Toasted Sourdough.
Chicken..23. Fish... Mkt.
Grilled Shrimp 24.

PESTO PASTA 18.

Penne With Our House Pesto
Sauce. Topped with Parm.
Served With Toasted Sourdough.
Chicken.. 23. Shrimp... 24.
Fish... Mkt.

VEGETARIAN

MIXED VEGETABLE EXPERIENCE 21. GF

Wood Grilled Portabello
Mushroom, Sauteed Peppers
& Onions, Sauteed Sweet
Potato, Seasoned Rice, House
Veggie & Toasted Sourdough.

CURRY

INDONESIAN VINDALOO GF

Vindaloo... with Sauteed
Scallions, Sweet Onions, Fresh
Spinach, Tomatoes and crisp
Bell Peppers in Spicy Sweet
and Sour Yellow Curry Sauce.
Served With Grilled Flat Bread
& Gingered Rice...
Vegetable... 16. Chicken... 23.
Fish... 23. Shrimp... 24.

FISH & SEAFOOD

BACON BLUE SALMON 29.

Wood Grilled Salmon Filet, Topped with Applewood Bacon, Topped with Crumbled Blue Cheese, and Finished under the Broiler

ALMOND WALLEYE 32.

Fresh Water Walleye Battered, Rolled In Seasoned Bread Crumbs and Almonds Then Fried. Served with a side of Curry Cole Slaw, Rice & Vegetables.

CHICHARRÓN SALMON 28.

Grilled Salmon Filet Finished With Chili-lime Salt And a Salmon Chicharrón. Served With Grilled Pineapple, Rice & Bacon Pineapple Slaw.

AHI TUNA STEAK 34.

Wood Grilled Tuna Blackened Or With A House Ginger Sesame Rub. Served With Asian Slaw & Rice.

CARIBBEAN STYLE SNAPPER 28. GF

Wood Grilled Snapper Finished With Our Caribbean Mango Cream Sauce. Served With Grilled Pineapple, Rice & Vegetables.

GRILLED SCALLOPS SKEWER 29.

Sea Scallops Skewer Served Over Rice and House Vegetables.

CHEF PREPERATIONS

PAN SEARED GF

Your Choice Of Any Of Our Market Seafood, Seasoned And Pan Seared With Garlic And Fresh Lemon.

GRILL 153 GF

Your Choice Of Any Of Our Market Seafood, Seasoned Simply With Olive Oil, Salt & Pepper & Finished On Our Wood Grill.

WOOD GRILLED GF

Your Choice Of Any Of Our Market Seafood, House Seasoned & Wood Grilled For That Signature Noa Noa Preparation. We Also Offer This Option Blackened.

GRILLED MEATS

WOOD GRILLED BEEF SHOULDER TENDER 43.

9 oz. Beef Shoulder Cooked to Temp On The Wood Grill And Finished with our Bleu Cheese & Sautéed Mushroom Sauce. Served With Garlic Mashed Potatoes and House Vegetables.

JAMAICAN JERKED CHICKEN 28.

Jerk Marinated Chicken Thighs With A Sweet & Savory Jamaican Sauce. Served Rice & Vegetables.

SWEET CHILI CHICKEN 28.

Wood Grilled Chicken Breast Finished with a Sweet Chili Glaze. Served over Pineapple Rice & House Grilled Vegetables.

TROPICAL HEAT PORKCHOP 38. GF

Wood Grilled Porkchop Topped With A Sweet & Spicy Orange -Pineapple Glaze. Served With Mashed Potatos & Vegetable.

ON THE SIDE...

Grilled Sweet Potato	5.00	Curried Slaw	3.00
House Mashed	7.00	Asian Slaw	4.00
3 Shrimp Skewer	11.00	House Salad	5.00
Grilled Pineapple	4.00	Hush Puppies	8.00
House Vegetable	4.00	House Fries	6.00
Grilled Asparagus	6.00	House Rice	4.00
3 Scallop Skewer	15.00	Rangoons	6.00



Noa Noa Tropical Cocktails



Noa Mai Tai \$11.00

The Celebrated Tiki Drink Of The 50's... With Pineapple, Lime, Orgeat & Myer's Dark Jamaican Rum Float



Pain Killer \$9.00

We Have The Original Recipe From the Soggy Dollar Bar On Whites Beach, Jost Van Dyke BVI

Coco Loco \$9.50

Put the Lime in the Coconut and add a Little More Rum



Cuba Libre \$8.00

Cruzan Light Rum, Coca Cola & a Bevy of Fresh Limes



The Volcano \$29.00

Volcano Noa Noa is About to Erupt!!! With the Juices of Mango, Orange, Pineapple & Passion Fruit along with a Lava Blend of Rums Including: Myer's Dark Jamaican, Cruzan Dark, Appleton Estate & Captain Morgan Spiced. Served in a Volcano Bowl with a Fire of 151 Rum Serves 4/5



Dark & Stormy \$9.00

Bermuda's National Drink....Gosling's Black Seal Dark Rum, Barret's Ginger Beer & Fresh Limes



Jamaican Coffee \$8.00

Strong Coffee, Rich Dark Jamaican Rum, Whipped Cream with a Dash of Cinnamon

The Beachcomber \$9.50

Fruit Juices, Rums, Topped Off with a Floater of 151... A Life Jacket is Required for This One



Hurricane \$9.50

Our Spin on A New Orleans Favorite

Key Lime Martini \$12.00

Premium Vodka, Licor 43, Fresh Key Lime Juice with a Graham Cracker Crusted Rim

Planters Rum Punch \$9.00

A Blend of Tropical Fruit Juices and Light Rum Make this a Tropical Favorite



Mojito \$9.00

Try this Refreshing Havana Cooler with Light Rum, Mint, Fresh Lime, Sugar and a Splash of Club Soda

Brazilian Caipirinha \$9.00

Brazil's National Drink of Champions.... Cachaca, Limes, Limes, Limes, & Sugar Mashed & Served Over Crushed Ice

St John Rum Runner \$9.00

From Tiki Days Gone By... Pineapple, Orange & Mango Juices, 151 Rum, Blackberry Brandy, Banana Liqueur & Lime

Mango Mango Cooler \$9.00

A Refreshing Blend of Sweet Mango Nectar, Orange Juice & Light Rum

Martini Noa Noa \$12.00

Our World Famous Ice Cold Martini that is Oh So Smooth Made with Bombay Gin or Grey Goose Vodka

Please Drink Responsibly

BEER SELECTIONS

Miller Lite

Coors Light

Bud Light

Budweiser

Stella Artois

Blue Moon

Rolling Rock

Guinness

Corona

Corona Light

Modelo Especial

Negra Modelo

Red Stripe

Asahi

Amstel Light

Mich Ultra

REFRESHMENTS

Coffee

Vietnamese Coffee

S. Pellegrino

Fountain Drinks

Coke, Diet Coke, Sprite, Ginger Ale, Lemonade

Fresh Brewed Iced Tea

NOA NOA WOOD GRILL & SUSHI BAR

Since 2000

Tropical Atmosphere Grilled Seafood Exotic Cocktails Tiki Bar 574-372-3224 WWW.NOANOAWOODGRILL.COM



Noa Noa Sushi Selections

MAKI ROLLS

6 PIECES

In a Maki Roll the Fish or Vegetables are rolled up with seasoned sushi rice inside the Roasted Seaweed, or Nori.

Tuna.... \$9 Shrimp... \$7

Salmon... \$8 Smoked Eel... \$10

NIGIRI

2 PIECES

Tuna 8.

Salmon 7.

Shrimp 7.

Smoked Eel 9.

Hamachi 8.

SASHIMI

3 PIECES

Tuna 9.

Hamachi 9.

Salmon 8.

Smoked Eel 11.

Shrimp 8.

HONEY SRIRACHA POKE BOWL

Sticky Rice, Ahi Tuna or Salmon Dressed with Honey Sriracha Soy Sauce. Topped with Crispy Fried Red Onions, Avocado & Cucumber Salad... \$18.

LAZY SUSHI BOWL

Choice of Sashimi, Sticky Rice Topped with Red Bell Pepper, Carrot, Cucumber Salad, Avocado, Pickled Red Cabbage & Furikake Shake... \$18 Choice of Sweet Chili or Miso Ginger

SUSHI RICE

Side.... \$4

EDAMAME

....\$6

MISO SOUP

Carrot & Green Onion.... \$5

SEAWEED SALAD

Carrot, Avocado, Sesame.... \$8

NOA FAVORITES

NOA NOA

Crab, Shrimp, Avocado, Spicy Mayo with Orange Tobiko Roe on the outside... \$14

SPIKES

GF

Tuna, Avocado, Spicy Mayo & Grilled Asparagus Topped with Cilantro... \$13

RAINBOW

California Roll, Wrapped with Tuna, Eel, Salmon, Shrimp. Topped with Eel Sauce & Sesame Seeds... \$22

CASSAFRASS

Our Florida Roll, Topped with Tuna, Spicy Mayo, Eel Sauce & Tempura Crunchies... \$16

SPICY SPRING

Crab, Avocado, Red Pepper & Spicy Mayo. Topped with Tuna, Cilantro, Sriracha & a Squeeze of Lime ... \$16

DR. K

GF

House Greens, Cream Cheese, Pineapple & Yellowtail with Sweet Chili. Cilantro on top... \$15

SPICY HAMACHI

Yellowtail, Carrot & Sriracha Rolled in Scallions & Dusted with Japanese Pepper Flake ... \$15

SUNSET

GF

Salmon, Bell Pepper, Scallions, Spicy Mayo with Tobiko Roe on the outside... \$12

CATERPILLAR

Smoked Eel, Crab, & Cucumber, Wrapped in Avocado & Topped with Tempura Crunchies & Eel Sauce... \$17

PACIFIC RIM

Futomaki Roll

Tuna, Avocado, Pineapple, Cilantro, Tempura Green Onion Topped with Miso Ginger & Sesame Seeds... \$16

VOLCANO

Crab, Salmon, Avocado & Cucumber, Topped with Baked White Fish & Volcano Sauce Made of: Spicy Mayo, Scallion & Roe... \$21

LIBBY

Crab, Jalapeño, Red Bell Pepper & Cream Cheese. Rolled With Scallions & Pepper Shake. Topped with Wasabi Mayo, Eel Sauce & Tempura Crunchies... \$13

PARADISE CRUNCH

Shrimp, Pineapple, Red Bell Pepper, Avocado & Pineapple Covered in Cilantro, Sweet Chili & Crunchies... \$11

MICKY

Eel, Smoked Salmon & Shrimp Rolled with Scallions. Topped with Eel Sauce... \$16

OLD SCHOOL

SPICY TUNA ROLL

GF

Ahi Tuna, Avocado, Spicy Mayo, Scallions & Japanese Pepper Shake...\$12.00 Make it **Fancy** with Eel Sauce, Wasabi Mayo & Tempura Crunchies... \$13.00

CALI ROLL

GF

Snow Crab, Avocado, Cucumbers with a sprinkle of sesame seeds...\$12 Make it Spicy, ask for a **Florida Roll**... \$13

PHILLY ROLL

Smoked Salmon, Cream Cheese, & topped with fresh Green Scallions... \$11

FROM OUR SUSHI BAR

Noa Noa Sushi Selections

TEMPURA STYLE

KFC ROLL

Smoked Salmon, Cream Cheese, Pickled Jalapeños, Scallions And The Roll Is Tempura Fried With A Side Of Sweet Chili Sauce... \$14

OLD SMOKY

Tempura Fried Asparagus & Avocado Rolled & Wrapped In Smoked Salmon. Topped With Sweet Chili Sauce And Green Onion... \$13.

THE BRUCE

Tuna, Avocado, Tempura Fried Bell Pepper, Cilantro, Red Onion, Spicy Mayo & Sriracha Sauce Rolled Finished With Tabasco & Lime...\$13

BULLSEYE ROLL

This is a Jumbo Futomaki roll filled with Crab, Shrimp, Red Pepper, Scallions, Sriracha and the roll is then Tempura fried... \$22.

SCORPION ROLL

Crunchy Tempura Fried Soft Shell Crab, Avocado, Carrot, Scallions And Spicy Mayo. Topped With Sweet Chili Sauce. Rolled Futomaki Style... \$16

PAIGE

Tempura Shrimp, Avocado & Shredded Carrot. Rolled And Topped With Eel Sauce, Wasabi Mayo & Tempura Crunchies... \$12.

CERVANTES

Crab, Avocado, Tempura Fried Asparagus & Spicy Mayo all Rolled Up and Dusted with Pepper Shake and Topped with Cilantro & Sweet Chili... \$13

THE DYNAMITE

Tempura Shrimp, Crab, Salmon & Scallions, Rolled Futomaki Style Topped with Eel Sauce, Sriracha & Yum Yum... \$22

BLUEFIRE

Crispy Fried Tempura Shrimp, Avocado, Scallions & a side of Noa Noa Bluefire Sauce... \$12

SPIDER

Tempura Soft Shell Crab, Avocado & Spicy Mayo. Rolled with Tobiko Fish Roe... \$16

THE CLIPPER

Tempura Tuna, Avocado, Spicy Mayo Rolled in Scallions. Topped with Sesame Seeds & Eel Sauce... \$13

TEMPURA ROLL

Tempura Shrimp, Avocado & Scallions with Tobiko Fish Roe... \$13.

TUNA DELUXE

Tuna, Avocado, Spicy Mayo, Cream Cheese & Jalapeño Rolled Then Tempura Battered & Panko Fried. Topped with Wasabi Mayo, Eel Sauce & Scallions...\$15

MOANA

Tuna, Tempura Pineapple, BBQ Sauce, Sesame on the outside & Topped with Avocado & Sweet Chili... \$13

IVAN

Tuna, Avocado, Sriracha, Bell Pepper & Cucumber Rolled Futomaki Style & Tempura Fried. Topped with Wasabi Mayo & Scallions..\$15

JUST VEGGIES

CUCUMBER ROLL ^{GF}

Cucumber & Avocado... \$6

TEMPURA GREEN ONION

Maki Style & The Whole Roll is Tempura Fried... \$5

TEMPURA ZUCCHINI

Tempura Fried Zucchini & Toasted Sesame... \$7

CRUNCHY ASPARAGUS

Tempura Fried Asparagus, Avocado, Green Onion... \$8

SWEET POTATO ROLL

Tempura Sweet Potato & Toasted Sesame Seeds...\$8

SPICY VEGGIE ^{GF}

Cucumber, Avocado, Carrot, Red Bell Pepper, Spicy Mayo, Rolled in Scallions & Pepper Shake...\$8

SUSHI SAUCES

*ADDITIONAL CHARGE APPLIES

Sweet Chili, Eel Sauce, Wasabi Mayo, Sriracha
Spicy Mayo, Miso Ginger & Yum Yum